CLAIMS

1. (Currently Amended) A composition comprising a solvent extracted bioactive fraction obtained from ripe fruits of *Cinnamomum zeylanicum* having, the composition having a moisture content of between about 4% to about 6%.

~~Moisture: 4-6%~~

~~Color: Greenish white~~

~~Flavor: Mild salty flavor~~

~~optionally along with one or more pharmaceutically acceptable additives.~~

2. (Original) A composition as claimed in claim 1, wherein the bioactive fraction is a hexane extract obtained from the fruits of *Cinnamomum zeylanicum*.

3. (Original) A composition as claimed in claim 1, wherein the composition has antibacterial activity against gram positive and gram negative bacterial in the range of 200-500 ppm.

4. (Original) A composition as claimed in claim 1, wherein the composition has antibacterial activity against *Bacillus cereus*, *Bacillus subtilis*, *Bacillus coagulans*, *Pseucomonas aeruginosa*, *Staphylococcus aureus*.

5. (Cancelled) Use of a bioactive fraction obtained from fruits of *Cinnamomum zeylanicum* having

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as an antibacterial agent.

6. (Cancelled) Use as claimed in claim 5, wherein the bioactive fraction is a hexane extract obtained from the fruits of *Cinnamomum zeylanicum*.

7. (Cancelled) Use as claimed in claim 5, wherein the bioactive fraction has antibacterial activity against gram positive and gram negative bacterial in the range of 200-500 ppm.

8. (Cancelled) Use as claimed in claim 5, wherein the bioactive has antibacterial activity against *Bacillus cereus*, *Bacillus subtilis*, *Bacillus coagulans*, *Pseucomonas aeruginosa*, *Staphylococcus aureus*.

9. (Withdrawn) A process for preparing antibacterial bioactive fraction having

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from the unconventional parts of *Cinnamomum zeylanicum*, said process comprising the steps of: extracting the powdered fruits of Cinnamomum zeylanicum with an organic solvent at a temperature in the range of 55-60°C for a time period in the range of 60-80 mesh.

(b) filtering and concentrating the solvent obtained in step (a) to obtain a concentrate and to recover upto 90% of the solvent;

(c) drying the concentrate obtained in step (b) in a vacuum oven at 40-50oC under vacuum at 10-25 mm of mercury to obtain the antibacterial bioactive fraction.

10. (Withdrawn) A process as claimed in claim 9 wherein the organic solvent used is hexane.

11. (Withdrawn) A process as claimed in claim 10 wherein the yield of hexane extract is about 1.5 to 3.0%.

12. (Withdrawn) A process as claimed in claim 9 wherein the filtration is carried out by conventional methods.

13. (Withdrawn) A process as claimed in claim 9 wherein the concentration temperature is of 55 – 60°C.

14. (Withdrawn) A process as claimed in claim 9 wherein the antibacterial bioactive fraction thus obtained has antibacterial activity against gram positive and gram negative bacterial in the range of 200-500 ppm.

15. (New) A composition containing an antibacterial bioactive fraction, the fraction comprising a hexane extract of ripe fruits of *Cinnamomum zeylanicum*.

16. (New) The composition of claim 15, wherein the composition contains up to about 10 wt% hexane.

17. (New) The composition of claim 15, wherein the composition has antibacterial activity against gram positive and gram negative bacterial in the range of 200-500 ppm.

18. (New) A composition comprising an antibacterial bioactive fraction extracted from powered ripe fruits of Cinnamomum zeylanicum by a process comprising the steps of :

(a) providing powdered ripe fruits of Cinnamomum zeylanicum;

(b) extracting the powdered ripe fruits of Cinnamomum zeylanicum with an organic solvent at a temperature in the range of about 55°C to about 60°C for a time period ranging between about 6 to about 8 hours to form a solvent extract from the powdered ripe fruits of Cinnamomum zeylanicum:

(c) filtering and concentrating the solvent extract obtained in step (b) to obtain a concentrate and to recover upto 90% of the solvent;

(d) drying the concentrate obtained in step (b) in a vacuum oven at 40-50°C under vacuum at 10-25 mm of mercury to obtain the antibacterial bioactive fraction.